Nibbles

Marinated Mixed Olives – 4.85

Bread and Olives (v) – 6.85
Olives, selection of home made breads served with olive oil and balsamic mix.

Aglio (v) – 5.85
Flat bread with garlic oil and rosemary.

Aglio with Cheese – 6.50
Flat bread with mozzarella, garlic oil and rosemary.

Pesto (v) – 6.50
Flat bread with tomato sauce and home made basil pesto.

Antipasti

Calamari – 8.50 / 15.95 (for 2)
Bread crumbed squid rings served with a mixed leaf salad, garlic mayonnaise and lemon.

Tricolore (v) – 7.85 / 14.95 (for 2)
Buffalo mozzarella, vine ripened tomatoes and avocado, basil and extra virgin olive oil.

Gamberoni – 9.85
Sautéed king prawns in a garlic, white wine, chilli butter and parsley sauce, served with homemade garlic brushed ciabatta bread.

Antipasto – 9.50 / 16.75 (for 2)
A platter of Italian flavours; Parma ham, Napoli salami, buffalo mozzarella from Campania, semi-dried Sicilian tomatoes, black olives and homemade grilled ciabatta topped with chopped seasoned tomatoes.

Insalta Spinaci – 7.65
Crispy pancetta and parmesan on fresh spinach leaves, avocado, pine nuts and semi-dried Sicilian tomatoes drizzled with a honey and mustard dressing.

Funghi Panati (v) – 7.50
Thick slices of breaded mushrooms deep fried, served with homemade garlic aioli and a mixed leaf salad.

Bruschetta Pomodoro (v) – 6.95
Chargrilled homemade ciabatta with chopped vine ripened tomatoes, basil and garlic, drizzled with extra virgin olive oil.

Cozze Crema – 8.95 / 15.75 (for 2)
Bowl of mussels in a creamy garlic and white wine sauce, served with homemade garlic brushed grilled ciabatta bread.

Polpette – 9.50
Homemade beef meatballs in a tomato sauce, finished with parmesan cheese and served with homemade grilled ciabatta.

Insalata Caprino (v) – 8.75
Oven baked homemade bread and goats cheese with caramelised red onions finished with a mixed leaf salad and a balsamic glaze.

Pasta

Penne Arrabbiata (v) – 10.95
Penne pasta in a spicy tomato sauce with chilli and baby plum tomatoes, finished with garlic oil and basil.

Spaghetti Bolognese – 13.50
Spaghetti with a rich slowly braised minced beef, red wine, onion, tomato and herb ragu.

Spaghetti Carbonara – 12.95
Spaghetti with pancetta, cream and parsley. Finished with parmesan cheese.

Lasagna – 13.50
Layers of pasta, minced meet, bechamel sauce, tomato sauce and mozzarella. Baked in the oven the italian way.

Canneloni (v) – 12.95
Pasta filled with ricotta, fresh spinach and mascarpone, topped with tomato sauce and mozzarella then baked in the oven.

Penne Della Casa – 14.50
Creamy penne pasta with chicken, mushrooms and roasted peppers, topped with parmesan cheese and baked in the oven.

Casareccia Pollo Piccante – 14.50
Casareccia pasta with spicy chicken in a creamy sauce with tomatoes and spinach, finished with spring onions.

Casareccia Primavera (v) – 13.95
Casareccia pasta with courgettes, onions and peppers, in a creamy pesto sauce, finished with basil.

Linguine Alla Pescatore – 16.75
Linguine pasta with sautéed tiger prawns, mussels and squid in a white wine, garlic, chilli and tomato sauce.

Spaghetti Con Polpette – 15.25
Spaghetti with homemade beef meatballs and baby tomatoes in an onion and garlic tomato sauce, finished with basil.

TRY OUR SIGNATURE DISH

RISOTTO BRANZINO – 16.75

Arborio rice with chopped sea bass, king prawns, spinach and baby tomatoes in mascarpone cream. Finished with asparagus.

Risotto

Risotto Verdure (v) – 14.50
Creamy risotto of freshly grilled asparagus, broad beans, peas, zucchini, green beans, spinach and mint.

Risotto Di Pollo – 14.95
Arborio rice with chicken and mushrooms in mascarpone cream. Finished with parmesan shavings and basil.

Risotto Al Frutti Di Mare – 16.75
Classic southern Italian risotto of mussels, prawns and squid with tomatoes, chilli, garlic and parsley.

Pesce E Carne

Anatra Arrosto – 18.95
Pan fried duck breast cooked in red wine and fresh orange juice. Served with new potatoes and green beans.

Salmone Con Crema – 19.25
Roasted fillet of salmon in a creamy mustard sauce. Served with new potatoes and veg (red peppers, red onions, courgette & carrots).

Pollo Dolce Latte - 17.25
Chargrilled free-range chicken breast in dolce latte cheese, with fresh spinach leaves and pine nuts. Served with new potatoes and a mixed leaf salad.

Pollo Con Funghi – 17.25
Chargrilled free-range chicken breast with a creamy mushroom sauce. Served with roasted potatoes and green beans.

Branzino Della Casa – 20.95
Sea bass fillets with king prawns, mussels, chilli and garlic in a white wine and tomato sauce, served with roasted new potatoes.

Bistecca – 20.45
West country 28 days matured 8oz Sirloin steak marinated in rosemary and served with chips and a mixed leaf salad.

Choice of sauces:

Mushroom sauce – 3.05

Peppercorn sauce – 3.05

Dolce Latte – 3.20

Lighter Mains

Branzino – 18.95
Pan-fried sea bass fillets served with a mixed leaf salad and veg (red peppers, red onions, courgette & carrots) in a balsamic glaze.

Tagliata Di Manzo – 20.45
Finely sliced chargrilled sirloin steak on a mixed leaf salad, spinach, green beans, tomatoes, and parmesan drizzled with balsamic dressing.

Insalata Salmone – 18.25
Oven baked salmon on a bed of mixed leaf and spinach salad with green beans, sun dried tomatoes and parmesan shavings, drizzled with salsa verde.

Insalata Di Pollo – 14.95
Chargrilled free-range chicken breast, lettuce, croutons, smoked pancetta, cherry tomatoes, parmesan cheese and Caesar dressing.

Pizza

Margherita (v) – 10.95
Tomato, mozzarella, fresh basil and garlic oil.

Fiorentina (v) – 12.95
Tomato, mozzarella, spinach, egg and olives finished with more spinach, parmesan shavings and garlic oil.

Al Mare – 14.25
Tomato, mozzarella, prawns, squid, anchovies, red onions, chilli, finished with rocket and garlic oil.

Della Casa – 14.25
Tomato, mozzarella, pepperoni, cotto ham and goats cheese, finished with oregano and garlic oil.

Quattro Formaggi (v) – 13.95
Tomato, mozzarella, goat cheese, gorgonzola, finished with parmesan shavings.

Cotto – 13.05
Tomato, mozzarella, Italian cooked ham, flat field mushrooms, black olives and garlic oil.

Piccante – 12.95
Tomato, mozzarella, spicy salami, roasted peppers, fresh chilli and garlic oil.

Tropical – 12.75
Tomato, mozzarella, Italian cooked ham and pineapple finished with garlic oil.

Vegetarian (v) – 13.75
Tomato, mozzarella, sweetcorn, mushrooms, peppers, red onion, olives and rocket finished with garlic oil.

Parma – 13.95
Tomato, buffalo mozzarella, finished with rocket, Parma ham and parmesan shavings.

Caprino (v) – 13.25
Tomato, mozzarella, goats cheese, red peppers, red onion, finished with garlic oil and oregano.

Sofia – 14.25
Tomato, mozzarella chicken, pepperoni, cotto ham and fresh chilli finished with rosemary and garlic oil.

Calzone – 15.95
Folded pizza with tomato, mozzarella, bolognese, spicy marinated chicken, chilli, mushrooms and peppers. Served with mixed side salad.

Turn any pizza into a calzone with a salad – 2.50

Sides

Chips – 3.75
Green beans – 3.75
Mixed salad – 3.75
Roasted new potatoes – 3.75
Tomato & basil salad – 3.75
Rocket and parmesan salad – 4.15
Green salad 3.75
Mixed veg 4.25

Gluten free menu available on request.
Please inform your server of any allergies or intolerances.

Soft Drinks

Sprite	3.50
Orange juice	3.20
Cranberry juice	3.20
Apple juice	3.20
Coca cola	3.60
Diet coke	3.50
Elderflower presse	3.40
San Pellegrino Limonata (Sicilian lemonade)	3.50
San Pellegrino aranciata (Sparkling orange)	3.50
Fever Tree premium Tonic w	3.40
Fever Tree premium slim lime	3.40
Lime and soda	3.00
Lime and lemonade	3.00
Fever Tree ginger ale	2.90

Water – 750

San Pellegrino Still Water	4.10
San Pellegrino Sparkling wa	4.10

Draught Beer

Poretti Pint	5.90
Half pint	3.60
Birra della casa Pint	5.90
Half pint	3.60

Bottled Beer

Peroni (330ml)	4.80
Moretti (330ml)	4.80
Corona (330ml)	4.80
Peroni 0% alcohol	4.70

Cider

Thatchers Gold 500ml	5.80
Kopparberg	5.80

Spirits

	ml	ml
Vodka	4.10	6.90
Gin	4.10	6.90
Jack Daniels	4.10	6.90
Archers	4.10	6.90
Malibu	4.10	6.90
Curvoisier	4.10	6.90
Grappa	4.10	6.90
Strega	4.10	6.90
Southern Comfort	4.60	8.10
Flavoured Gin	4.10	6.90

White Wine

Moncaro Bianco IGT, Marche — 175ml 5.00 | 250ml 6.00 | Bottle 18.00
Fresh, soft, refreshing blend of Trebbiano and Verdicchio that is cut way above most 'house' wines

Sauvignon Blanc, Italy — Small 6.05 | Large 7.65 | Bottle 23.85
All the zip and zest you want from a Sauvignon Blanc. Perfectly balanced citrus flavours and racy acidity.

Pinot Grigio delle, Italy DOC — Small 6.05 | Large 7.65 | Bottle 22.85
Proper Pinot Grigio with fresh apples and tangerine flavours and a gentle soft finish.

Chardonnay, Italy — Small 6.05 | Large 7.65 | Bottle 22.85
A lovely fresh and harmonic wine, full of acidity with hints of pineapple and apple. Perfect with fish or slightly spicy dishes.

La Scolca Gavi Del Commune Di Gavi 'Oro' DOCG Piedmont — 32.95
Text book Gavi from one of the most famous producers, Intense, crisp and stylish minerality.

Sauvignon, New Zealand — 29.95
Deliciously crisp & fresh, vibrant flavours of lime, raspberry & tropical fruit underpinned by grassy undertones.

Sparkling Wine / Champagne

Glass of Prosecco	7.05
Soglio Prosecco DOC Treviso Extra Dry Top drawer lemony fresh, creamy tight bubbles that will keep everybody more than happy.	28.05

Champagne

Brut Paul Langier — 54.00
Beautiful boutique producer champagne, biscuit and toasty richness as it should be.

Red Wine

Marche Rosso IGT, Marche — 175ml 5.00 | 250ml 6.00 | Bottle 18.00
A blend of Sangiovese and Montepulciano. This is the ideal 'house' red wine with soft berry flavours and the right balanced textured finish.

Cantina Tollo Montepulciano D'Abruzzo DOP, Abruzzo — 175ml 6.35 | 250ml 7.75 | Bottle 23.95
Rich, ripe dark cherries and a lovely slake of savouriness make this a classic pizza and pasta wine.

Cusumano Merlot IGP, Italy — 175ml 6.10 | 250ml 7.60 | Bottle 23.95
From the sunshine bathed vineyards of Sicily, this is packed with earthy plummy flavours that is a real crowd pleaser.

Valpolicella, Italy — 29.95
Fruity bouquet with notes of cherry, fruits of forest and thyme. Dry and balanced crisp medium bodied and very drinkable.

Leone Di Castris Primitivo 'Il Medaglione" IGT Salento, Puglia — 27.95
Really rich, as soft as cashmere and packed with ripe dark berry flavours that will have you coming back for more.

Badia Di Morrona Chianti DOCG, Tuscany — 27.95
Classic Chianti with the right amount of Sangiovese red cherries flavours and the back bone to match rich meats and pasta dishes.

Malbec, Argentina — 29.95
Full bodied with ripe bold flavours of plums, blackberry and cassis lifted by sweet hints of cocoa and coffee.

Barolo, Italy — 54.00
Garnet red in colour with orange nuances. The perfume is intense, pleasant and ethereal with notes of violet, a real beauty of Italian wines.

Rosé Wine

Le Clivie Pinot Grigio delle Venezie Blush, DOC — 175ml 6.10 | 250ml 7.60 | Bottle 23.75
Classic pink! Fresh strawberries and red berries with just the right amount of sweetness to satisfy everyone. Summer in a glass.

Cocktails

Happy Hour 5pm - 7pm
2 Cocktails for £14

Florence Negroni — 9.50
6 o'clock gin, sweet vermouth and Campari, served on the rocks with a slice of orange.

Bellini — 7.55
Classic Italian cocktail originating from Venezia in 1934. Peach puree and prosecco garnished with orange slices

Malibu Breeze — 7.65
Malibu coconut rum, pineapple and cranberry juice, served on the rocks with a slice of lime.

Pink Lemonade — 9.55
Gordon's pink gin, lemonade, prosecco, and cranberry juice, served over ice with fresh strawberries.

Aperol Spritz — 8.50
Aperol topped with prosecco and soda, finished with a slice of orange.

Pink Gin & Tonic — 7.50
Gordons premium pink gin, perfectly crafted with raspberries and strawberries, served with fever tree premium Indian tonic water and dressed with fresh fruit.

London dry Gin & Tonic (6 O CLOCK GIN) — 7.50
Strikingly smooth premium 6 o clock gin has a clean flavour led by juniper, served with Fever Tree premium Indian tonic water and dressed with fresh slices of cucumber.

Expresso Martini — 8.75
A coffee liquor with vodka and a shot of espresso.

Mocktails

Italian Sunset (alcohol free) — 5.70
Orange juice, soda water and a dash of grenadin with ice and a fresh slice of orange.

Strawberry Lemonade — 5.70
Light and refreshing Italian lemonade with a sweet strawberry syrup, decorated with fresh strawberry.

Mixers

Spritzer/Soda	8.00
Spritzer/Lemonade	8.00
Rosé Spritzer/Soda	8.00
Rosé Spritzer/Lemonade	8.00